

# JULIUS

## To Start

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Grilled L'Étoile Oyster with Wagyu Beef Fat and Limequat	6
Sashimi of dry-aged Pink Bream, Grey Mullet and Horse Mackerel with House Pickles	32
Salad of Baby Kale and Mustard Leaves with Bigfruit Lime, Danish Blue and Cep Emulsion	18
Raw Scallop from Brittany with Cedrat de Pomme and Ponzu	20
Uni Toast with Petit Violet Sea Urchin from Brittany on house-made Sourdough	20
Cured and seared Mackerel with Oyster Emulsion and Watercress	14
Winter Mushroom Tempura with Citrus Ponzu and grated Radish	19
Lamb Belly Karaage (70g) with Ramson Ponzu, Meyer Lemon and shaved Kombu	20
Slow cooked Wagyu Short Rib with pickled Elderberries, Mizuna and Karashi	24
+ add a tin of Organic Caviar from N25:	
Umai Caviar 10g	25
Umai Caviar 30g	75
Oscetria Caviar 30g	95

## Bread

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House-made Sourdough Bread with whipped Butter from Käserei Bauhofer in Allgäu	9
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## Vegetables & Grains

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Vinegared Potato Purée with grilled Brassicas and Shiitake Dashi	15
Roasted, smoked Butternut Pumpkin with Gros Gléan Sea Urchin, White Miso and Pumpkin Beurre Blanc	25
Pointed Cabbage steamed with Trout Roe, Cream and Figwood Oil	20
+ add a 5g of Organic Caviar from N25 for 15 Euro extra	
Whole King Oyster Mushroom with Mayumi's Karashi Shiitake	24
Koji Rice Risotto with grilled Maitake Mushroom	22
Buckweat Noodle in Miso Winter Vegetable Broth with Ginger and Kumquat	14

## Meat & Fish

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Whole Sole for Two with salted Meyer Lemon and Pil Pil Sauce	42
Entrecôte of Wagyu Beef (200g) from Austria with fresh Radicchio and Anchovy Emulsion	65
Goat's Milk fed Spring Chicken with caramelised Cream and grilled Brassica	35

## Dessert

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ernst's Colostrum Ice Cream with Shoyu Caramel	14
Crepe with Mandarin Sorbet, Pastry Cream and 70% Jamaican Chocolate	12